This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims

Claims 1 – 17 (Canceled)

18. (Currently Amended) A fruit gum composition, comprising:

at least one sweetener, at least one gelantizer and/or thickener, at least one souring agent, at least one colorant, at least one flavoring, and at least one release and glazing agent or sugar-coating agent as a surface-treatment agent,

characterized in that the fruit gum composition additionally comprises an L-carnitine in a form which is at least sometimes crystalline, having the formula $C_7H_{15}NO_3$ or $C_{18}H_{36}N_2O_{12}$, at least one L-carnitine complex, at least one L-carnitine complex salt, at least one mixture of substances containing L-carnitine, or at least one L-carnitine fumarate, or any combination thereof, wherein L-carnitine comprises a crystalline tartrate having the formula $C_{18}H_{36}N_2O_{12}$ and having a molecular mass of 472.49 u.

19. (Canceled)

20. (Previously Presented) The fruit gum composition as claimed in claim 18, comprising L-carnitine in pure crystalline form having a degree of purity of 99% and not more than 1% of residual components.

21. (Previously Presented) The fruit gum composition as claimed in claim 20, characterized in that the L-carnitine in pure crystalline form has the formula $C_7H_{15}NO_3$ and has a molecular mass of 161.20 u.

22. (Currently Amended) The fruit gum composition as claimed in claim 18, characterized in that the at least one mixture of substances containing L-carnitine is present as ~~$C_{13}H_{12}gmNO_{10}$~~ $C_{13}H_{12}NO_{10}$ and/or $C_9H_{18}ClNO_4$.

23. (Previously Presented) The fruit gum composition as claimed in claim 18, characterized in that the sweetener is selected from the group consisting of glucose syrup, sugar, sucrose, fructose, sorbitol, sugar substitutes, isomalt, and any combinations thereof.

24. (Previously Presented) The fruit gum composition as claimed in claim 18, characterized in that the gelantinizer and/or thickener comprises gelatin, pectin, starch, modified starch, agar agar, gum arabic, or any combination thereof.

25. (Previously Presented) The fruit gum composition as claimed in claim 18, characterized in that the souring agent comprises citric acid, lactic acid, malic acid, or any combination thereof.

26. (Previously Presented) The fruit gum composition as claimed in claim 18, characterized in that the colorant comprises at least one coloring fruit or plant extract and/or at least one artificial color and/or at least one nature-identical colorant.

27. (Previously Presented) The fruit gum composition as claimed in claim 18, characterized in that the release and glazing agent comprises beeswax and/or carnauba wax and an oil-containing agent and the sugar-coating agent comprises sugar with one or more fruit acid and/or calcilactol.

28. (Canceled)

29. (Currently Amended) A method of preparing a fruit gum composition containing at least one sweetener, at least one gelantizer and/or thickener, at least one souring agent, at least one colorant, at least one flavoring and at least one release and glazing agent or sugar-coating

agent as a surface-treatment agent, characterized in that at least one of: L-carnitine in crystalline form, having a formula of $C_7H_{15}NO_3$ or $C_{18}N_{36}N_2O_{12}$, at least one L-carnitine salt, at least one L-carnitine salt mixture, at least one L-carnitine complex, at least one mixture of substances containing L-carnitine, at least one L-carnitine fumarate, and further L-carnitine as a crystalline tartrate having the formula $C_{18}N_{36}N_2O_{12}$ is added to the fruit gum composition.

30. (Previously Presented) The method as claimed in claim 29, characterized in that the L-carnitine is added in the form of a crystalline tartrate as $C_{18}H_{36}NO_3$ having a molecular mass of 472.49 u.

31. (Previously Presented) The method as claimed in claim 29, characterized in that the L-carnitine is added in pure crystalline from as $C_7H_{15}NO_3$ with a degree of purity of 99% and at most 1% of residual components, having a molecular mass of 161.20 u.

32. (Currently Amended) The ~~use of a fruit gum composition~~ method as claimed in Claim [[18]] 29, further comprising the use of the fruit gum composition for the manufacture of food supplements.